

EXTRUDED CHEWY GRANOLA BAR PROCESS

ABSTRACT OF THE DISCLOSURE

A method for creating bite-sized or filled pieces of chewy or crunchy granola. The invention is an improved process for manipulating and shaping chewy granola without having the granola lose its characteristic texture. The improved process includes: adding extra water to the ordinary ingredients of chewy granola, allowing the water to soften the granola, extruding or shaping the softened granola, and drying or removing the water from the softened granola thereby restoring the granola to about its original texture and composition.